



# Virginia Green Restaurants

Profile:



## Zoës Steak and Seafood Virginia Beach, Virginia

**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

**Virginia Green Activities.** When visiting Zoës, you can expect the following practices:

### CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
  - Recycle: Glass, Grease, Office Paper, Toner Cartridges
  - Donation of excess food from events
  - Effective food inventory control to minimize wastes
  - Purchase locally grown, organic, sustainable-grown produce and other foods
  - Print menus on recycled content paper and use soy-based inks
  - Screen-based ordering systems
  - Use "green" cleaners
  - Installed hand dryers
  - Purchase of durable equipment and furniture
  - Use of latex paint
  - Last in/first out inventory
  - Use least toxic materials
- ☒ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
- ☒ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
- ☒ **Water Efficiency.** Restaurants should have a "plan" for conserving and using water efficiently.
  - Preventative maintenance of drips and leaks
  - High Efficiency dishwashers
  - Discourage water-based clean-up, sweep first
  - Low flow toilets



- Green roof development

☒ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.

- Track overall energy bills
  - High Efficiency Heating & Air Conditioning (HVAC)
  - Use natural lighting
  - Use directional lighting in parking lots and outdoor areas
- 

For more information on **Zoës**, see [www.Zoesvb.com](http://www.Zoesvb.com) or  
contact Jerry Weihbrecht at [beachones@yahoo.com](mailto:beachones@yahoo.com).

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen).

Click on “Restaurants” to see other Green Restaurants.



**Virginia Green** is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

